

## **A PROCESS FOR THE PREPARATION OF CUSTARD APPLE JAM AND THE CUSTARD APPLE JAM THUS OBTAINED**

### **Abstract of the Disclosure**

The present invention relates to a process for the preparation of jam from custard apple and the custard apple jam thus obtained, said process comprising the step of (a) mixing a sweetening agent with custard apple juice; (b) partially dehydrating the mixture of step (a) below the temperature of 55°C; (c) adding additives such as sweetening agent, preservatives, settling agent and other food additives and (d) boiling the mixture of step (c) at a temperature between 90-100°C and cooling the mixture to obtain the jam.